

D V A S H

mediterranean fusion

SOUP OF THE DAY

CUP 8 BOWL 10

APPETIZERS

ROASTED TURMERIC CAULIFLOWER 24

Beet Tahina, roasted almonds, golden raisins, sesame

DVASH BLISTERED SHISHITO PEPPERS 21

Dvash, sesame, garlic aioli, garlic ciabatta

FALAFEL APPETIZER 18

Plain or Cranberry Falafel balls, herb tahina, pita

CHEF'S CAULIFLOWER 22

Tangy garlic date sauce

TEL AVIV JAFFA LABANE 20

Za'atar, pine nuts, olive oil, Jerusalem sesame bagel

BABAGANOOSH 20

Pine nuts, olive oil, sweet peppers, Jerusalem sesame bagel

BEEF CARPACCIO 21

Parmesan, roasted pistachios, micro cilantro

SHRIMP CARGOT 26

Shallot viognier cream, swiss cheese, garlic ciabatta

VEGETABLE DUMPLINGS 17

Sautéed, served with a house peanut ginger sauce

DVASH HAZELNUT BURRATA 22

Roasted hazelnut, fresh oregano, dvash, garlic ciabatta

TRUFFLE FIG & GOAT CHEESE FLATBREAD 20

Dvash, caramelized onions

HUMMUS CORNER

AUTHENTIC HUMMUS 18

PORTOBELLO HUMMUS 22

Sautéed onions, portobello, pitas & pickles

HAIFA WARM HUMMUS 22

Sautéed eggplant, roasted pine nuts, pitas & pickles

ROASTED TOMATO HUMMUS 22

Dvash, sautéed cherry tomato, garlic, pitas & pickles

HAGALIL HUMMUS 24

Ground lamb & beef, eggplant, raisins, roasted almonds, Jerusalem bagel & pickles - Vegan option available

ROASTED BEET HUMMUS 21

Roasted pistachios, pitas & pickles

SALADS

Chicken +9 Shrimp +11

QUINOA SALAD 22

Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing

ISRAELI SALAD 19

Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD 22

Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing

GRILLED HALLOUMI SALAD 22

Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar

GREEK SALAD 22

Romaine, cucumber, tomato, onion, feta, kalamata olives, za'atar, house dressing

ENTRÉES

GRILLED LAMB CHOPS 44

Roasted garlic mash, grilled asparagus, mint pistachio

FISH OF THE DAY MP

Chef's daily preparation

MAHI MAHI SHAWARMA 38

Grilled, on top of sautéed onions with mediterranean spices. Served with jasmine rice or hot quinoa

MAJADARA 26

(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +4

CAULIFLOWER GNOCCHI 29

Served in a roasted tomato, garlic & eggplant sauce

HOUSE SHAKSHUKA 24

Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar
Served with pita & hummus **Add ground beef & lamb +6**

GRILLED CHICKEN BREAST 33

House spices, served with jasmine rice or hot quinoa

CHEF'S LAMB KABOBS 33

Skewered ground lamb, served with a wine reduction, pine nuts, roasted garlic mash

SHRIMP CILANTRO 37

Lemon garlic sauce, grilled asparagus. Served with couscous

DVASH SCHNITZEL 34

Encrusted style chicken, topped with tomato, basil, balsamic glaze, Dvash

CHICKEN PARMESAN 34

Served with angel hair pasta

THE GREEK 33

Grilled chicken on skewer, roasted bell peppers, onions, tomato, Tzatziki, over couscous

CHICKEN JERUSALEM MIX 34

Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa

CHICKEN SHAWARMA 34

Rotisserie style chicken, thinly sliced with mediterranean spices. Served with jasmine rice or hot quinoa

TOFU JERUSALEM MIX 32

Sautéed tofu, onions, mushrooms, mediterranean spices. Served with jasmine rice or hot quinoa

HAND HELDS

CHEF'S BURGER 21

Brioche bun, short rib & brisket blend burger, caramelized onions, brie cheese, garlic dvash. Served with sliced potato fries

SIGNATURE BURGER 20

Brioche bun, short rib & brisket blend burger, choice of cheese, garlic spread. Served with sliced potato fries

TLV BURGER 21

Brioche bun, lamb & short rib blend burger, Dvash herb tahina, eggplant, harissa. Served with sliced potato fries

MASHUGANA BURGER 21

Pita bread, short rib & brisket blend burger sautéed onions, mushrooms, swiss cheese, Dvash sauce, shishito peppers. Served with sliced potato fries

THE PORTOBELLO 20

Brioche bun, caramelized onions, mozzarella, pesto, sun-dried tomato, garlic spread. Served with sliced potato fries

JERUSALEM TOFU BURGER 21

Ciabatta, hummus, herb tahina, sautéed onions. Served with sliced potato fries

À LA CARTE

VEGETABLE OF THE DAY 11

SLICED POTATO FRIES 9

THIS IS A SCRATCH KITCHEN. ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER; YOUR PATIENCE IS APPRECIATED.

SAVLANOOT BEVAKASHA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please take into consideration that many Mediterranean dishes contain sesame and other unfamiliar spices.

If you have allergies, please consult our staff regarding specific contents of your selections.

Our cooking oil is made purely from vegetable and is only used to cook vegan and gluten-free food.

Although we take all necessary precautions when preparing gluten-free dishes, our kitchen is not 100% gluten-free.

Please refrain from substitutions, due to our cozy kitchen.